



# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name EUREST DINING SERVICES

Address 1800 F ST NW

City/State/Zip Code Washington, DC 20009

Telephone (202) 219-1448 E-mail address yanev.benno@compass-usa.com

Date of Inspection 01/09/2017 Time In 12:10 PM Time Out 01:50 PM

License Holder Compass Group USA Inc

License/Customer No. 09306xxx-160000043

License Period 01/01/2016 - 12/31/2017 Type of Inspection Routine

Establishment Type Restaurant Total Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 ☐ 5

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	4	COS	0	R	0
Core Violations	7	COS	3	R	0

Certified Food Protection Manager (CFPM)  
Yanev Benno

CFPM # FS-60912

CFPM Expiration Date: 06/03/2017

D.C. licensed trash or solid waste contractor:  
Landlord - GSA

D.C. licensed sewage & liquid waste transport contractor:  
N/A

D.C. licensed pesticide operator/contractor:  
Landlord - GSA

D.C. licensed ventilation hood system cleaning contractor:  
N/A

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Supervision</b>			
IN OUT	1. Person in charge present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b>			
IN OUT	3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>
IN OUT	4. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	5. Procedures for responding to vomiting and diarrhea events	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b>			
IN OUT N/A	6. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	7. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
<b>Control of Hands as a Vehicle of Contamination</b>			
IN OUT N/A	8. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	10. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b>			
IN OUT	11. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	13. Food in good condition, safe, and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	14. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b>			
IN OUT N/A	15. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	16. Food-contact surfaces: cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food (Time/Temperature Control for Safety Food)</b>			
IN OUT N/A N/A	18. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	19. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	20. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	21. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	22. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	23. Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	24. Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>			
IN OUT N/A	25. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b>			
IN OUT N/A	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b>			
IN OUT N/A	27. Food additives: approved and properly used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	28. Toxic substances properly identified, stored, and used	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b>			
IN OUT N/A	29. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
IN OUT N/A	30. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	31. Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b>			
IN OUT	33. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	36. Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b>			
IN OUT	37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b>			
IN OUT	38. Insects, rodents, and animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	39. Contamination prevented during food preparation, storage, and display	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	41. Wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	42. Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b>			
IN OUT	43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	44. Utensils, equipment and linens: properly stored, dried, and handled	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	45. Single-use/single-service articles: properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils, Equipment, and Vending</b>			
IN OUT	47. Food and non-food-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	48. Warewashing facilities: installed, maintained, and used; test strips	<input checked="" type="checkbox"/>	<input type="checkbox"/>
IN OUT	49. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b>			
IN OUT	50. Hot and cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	52. Sewage and waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	53. Toilet facilities: properly constructed, supplied, and cleaned	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	54. Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	55. Physical facilities installed, maintained, and clean	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	56. Adequate ventilation and lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

IN = in compliance  
N/A = not applicable

OUT = not in compliance  
COS = corrected on-site

N/A = not observed  
R = repeat violation

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
2 - The person in charge's Certified Food Protection Manager certificate is not posted next to the establishment's business license. (Corrected On Site)	200.4	Documentation that each person in charge is a certified food protection manager with knowledge of food safety shall be conspicuously posted in the food establishment next to the food establishment license. Such documentation shall be removed when the individual is no longer employed on-site by the establishment.
3 - The establishment did not provide proof of an employee health policy for the prevention of foodborne illness. I provided the establishment with an electronic copy of the Food Code's conditional employee and food employee interview, reporting agreement, and medical referral forms. (Corrected On Site)	300.1	The licensee shall require food employees and conditional employees to report to the person in charge, in accordance with this Section, information about their health and activities as they relate to diseases that are transmissible through food.
5 - The establishment's procedures for responding to a contamination event due to vomiting or diarrhea do not include the use of personal protective equipment or the use of absorbent material. I provided an electronic version of a template.	504.1	A licensee shall ensure that its food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. Pf
10 - There is no handwashing signage at the toilet room handwashing sink. (Correct Violation Within 14 Calendar Days)	3004.1	A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.
33 - An open display refrigerator is out of order. (Correct Violation Within 3 Calendar Days)	1600.1	Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified in chapters 6 through 13. Pf
47 - The kitchen handwashing sink is not secured to the wall. (Correct Violation Within 14 Calendar Days)	1701.1	Equipment that is fixed because it is not easily movable shall be installed so that it is: (c) Sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.
48 - There is no rinse water set up in the 3-compartment sink's rinse compartment. (Corrected On Site)	1909.1	Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one (1) of the following procedures: (a) Use of a distinct, separate water rinse after washing and before sanitizing if using: (1) A three (3)-compartment sink.
50 - The water pressure at the kitchen handwashing sink is very low. (Correct Violation Within 3 Calendar Days)	2306.1	Hot or cold water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use hot or cold water, except that water supplied as specified in Section 2308.1(a) and (b) to a temporary food establishment or in response to a temporary interruption of a water supply need not be under pressure. Pf
52 - There is no garbage disposal unit (food waste grinder) installed in the establishment. (Correct Violation Within 3 Calendar Days)	2607.2	Each food establishment served by a sanitary sewer and conducting any activity or activities which generate food wastes shall have and use one (1) or more commercial food waste grinders that are conveniently located near each such activity and which have adequate capacity to dispose of all readily grindable food waste produced. Pf
56 - The ceiling light tubes above the 3-compartment sink are not shatter-resistant. (Correct Violation Within 14 Calendar Days)	2908.1	Except as specified in Section 2908.2, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens, or unwrapped single-service and single-use articles.
56 - There is insufficient lighting (blown bulb) in the display freezer, reach-in refrigerator, and reach-in freezer. (Correct Violation Within 14 Calendar Days)	3008.1(b)	The light intensity shall be: At least two hundred fifteen (215) lux or twenty (20) foot candles; (2) Inside equipment such as reach-in and under-counter refrigerators.

Sanitizer: Quaternary Ammonium, 200 ppm, 0.0 pII, 72.1°F

## Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
(Open Display Refrigerator)	44.0F	(Display Freezer)	-4.0F	(Open Display Refrigerator)	52.0F	Hot Water (3-compartment sink)	110.0F
Hot Water (Handwashing Sink - kitchen)	104.3F	(Reach-in Refrigerator)	36.1F	Eggs boiled (Reach-in Refrigerator) (Cold Holding)	37.6F	(Reach-in Refrigerator)	42.0F
(Reach-in Freezer)	4.0F	Stuffed baked potato soup (Soup Warmer) (Hot Holding)	175.5F	Vegetarian minestrone soup (Soup Warmer) (Hot Holding)	199.3F	Hot Water (Handwashing Sink - toilet room)	110.1F

## Inspector Comments:

Correct Items Stated Within 3 Calendar Days.

Correct Items Stated Within 14 Calendar Days

Please submit all questions/inquiries to the Area Supervisor at [food.safety@dc.gov](mailto:food.safety@dc.gov) for an efficient response.

Person-in-Charge (Signature)

Yaneev D. Benno  
(Print)01/09/2017  
Date

Inspector (Signature)

Ivory Gene Cooper  
(Print)650  
Badge #01/09/2017  
Date